Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: [5.3]	0.06	Day:	Mon day		
BREAKFAST - A No of Meals:	rrival Time:	6720 Officer's	O Signature:_	8	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble ever	Scp.	15	120
Hot Cereal	150 or More	Toosted Brend	3 6 kc	04	40
Juice	40	Rice (creat	1/2 Cup	wern	warm
Milk	38 - 40	fresh Orange	lea!	worm	worm
		fruit fort purch juce	lea.	ins	Cord
		Unik 1	lea.	colf	Cold
		butter, jelly	lia.	we	cord
LUNCH – Arrival No. of Meals:	l Time:	/205 Officer's	s Signature:	Zn	3
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled BBQ Pork Chop	30z	100	163
Stew	160 or more				
Hot Starch	150 or more	Au Gratin Potatocs Souteed Seasoned Mix Vege wouldorf Salad	ic.	120	160.
Hot Vegetables	160 or more	Souteed Seasoned Mix Vege	1/2 c.		43'
Canned fruits/Pudding	40 or less	waldorf Salad	1/2	- 40	40
		mille	lc.	40.	40
DINNER – Arriv No. of Meals:	al Time:	Officer'	s Signature:	Jm	7
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Pres steamed	1/1 e	123.60	151.9
Stew	160 or more	Sinder Chicken	1/2c	120	1784
Soup	175 or more	ma Made	Vic.	64.	Leu
Hot Vegetables	160 or more	Homemode Wheel Roll.	2 825	62	63.
Canned fruits/Pudding	40 or less	muchoom soup	10.	140	182
Milk	40 or Less	Tomesine	10	40	40.
Rice		9	1 scoop		/

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion: Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Quantity/Portion:

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 16.29	1.00		Day:	Sun		·
BREAKFAST – A	Arrival Time:	0712	Officer's	Signature:_	9	-
Description	Actural Temperature	Menu/How meal is cooked		Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Turken bocon		2-05 c.	3 6	105
Hot Cereal	150 or More	French Frant		6 ocs	32.	109
Juice	40	Graham Crocker		2 baes	warm	worn
Milk	38 - 40	Drage front à juice		Ira.	cord	Cold
		me1b)		lea.	Cold	Cova
		Syrup	 	Jer.	cond	lold
LUNCH - Arriva	· · · · · · · · · · · · · · · · · · ·	1/59		s Signature:	- 1	'you
Description	Actural Temperature	Menu/How meal is cooked	l	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Rice		1500	110	130'
Stew	160 or more	Chicken Soup	· · · · · · · · · · · · · · · · · · ·	1 serv.	121	180.
Hot Starch	150 or more	Beans		1 don.	63	110.
Hot Vegetables	160 or more	Dinner 1011 WBUHEr	•••	2 pes	64	63.
Canned fruits/Pudding	40 or less	Can to lope		1 bw1.	40	40.
		Sandwich		1	40	40
		Milk Ovice		1	40	40.
DINNER – Arriv No. of Meals:	val Time:	1710	Officer	's Signature:	Pr	7
Description	Actural	Menu/How meal is cooked	d	Quantity	Arrival	Reheated
Non-R	Temperature			Portion	Temp.	Temp.
Meat Fish	110 - 140	soafood strifing w/vey		30%		115
Stoworanges	160 or more	mind arm oranger		1/20		76040
Soup	175 or more	Homemade Soup	,,,	ic.	•	170
Hot Vegetables	160 or more	Restlem 1 Marel		4-1		140

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

RIGE

Creamed Items and Hot Cereals: 150 Deg. F, or more

Tuna Sandwich lea.

Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Quantity/Portion: Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

50

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	rrival Time:	Officer's Si	gnature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Panaake		74'	110
Hot Cereal	150 or More	Burn		₽C ·	140
Juice	40			40	Ço
Milk	38 - 40	price milk		40	40
LUNCH – Arriva	l Time:	Officer's S	ianatura.	Æ	
No. of Meals:	i imite.	Officer's C	ignature.		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature			Temp	Temp
Meat	110 - 140	Steamed Kiee,	1 scp.	115	1480
Stew	160 or more	Porla Adobo W/veggies	/ scp.	112°	1450
Hot Starch	150 or more	dimar roll	2 pcs	06°	136°
Hot Vegetables	160 or more	mile	l'ea.	cold	Cold
Canned fruits/Pudding	40 or less	butter	lea.	Cold	Cold
· · · · · · · · · · · · · · · · · · ·		Cake 0	1/2 SIC.		work
		ice-cream Kasspherry	1/2 Cup	Cold	cold
			12 Cup	cord	cold
DINNER - Arriv No. of Meals:	al Time:	1725 Officer's	Signature:	70	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
2000	Temperature		Portion	Temp.	Temp.
	110 - 140	BEEF ADOBO	302.	112	148
Meat	160 or more	STORMOD PILLS	d3 €.	130	149
Meat Stew Pice	1 100 or more		 	110	154
	175 or more	Makes HOODLE Sour		1170	
Stew Rice	· · · · · · · · · · · · · · · · · · ·	MARINATO MUNESON (AM)	1 scp		146
Stew Picer Soup	175 or more	MARINATED MEUMBOR CAMI)	1 scp	106	146°
Stew Pice Soup Hot Vegetables	175 or more 160 or more		1/2 e.	106	cord
Stew Pice Soup Hot Vegetables Canned fruits/Pudding	175 or more 160 or more 40 or less	MARINATED CUCUMBOR CANNI) FROSH 15LAND MIXOD FRUNT CUP		106	

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Soups and gravies: 175 Deg. F, or more

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Milk Products: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST No of Meals:_	Γ – Arrival Time:	Office Office	er's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Egg		`~	-
Hot Cereal	150 or More	Toas t		100	140
Juice	40	· · · · · · · · · · · · · · · · · · ·		40.	/ /
Milk	38 - 40	Butter, jelly Granze, Banana Cercal		4/	40
		Certal		03	63

LUNCH - Arrival Time:

Officer's Signature:

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Kelaguen	302.	100.	163
Stew	160 or more			,	/
Hot Starch	150 or more	Steamed Fice	4/3e	110	180.
Hot Vegetables	160 or more	Santeed local seasoned Vegl	3/4C.	98	140.
Canned fruits/Pudding	40 or less	Fresh Island mix truit	7 7 3	40	40
		milk	1c.	40	40
				1	

DINNER - Arrival Time: 1658 Grg.

Officer's Signature:____

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	<u> </u>	A	Portion	Temp.	Temp.
Meat	110 - 140	3 02. Mahi Mahi w/ Cappers / Lenen Stice/Tarter Same	302.	98.20	110.30
Stew	160 or more	Stamed Pia	130.	90.00	151.5
Soup	175 or more	Homemade Says	/c	100.00	175-1
Hot Vegetables	160 or more	Forder Coxed Kang Kong / Spinach	1/20.	50.	(65°
Canned fruits/Pudding	40 or less	Applesauce & Rostn Cookie	12 C.		
Milk	40 or Less	2% mik	2eq.		
		Homemale white Roll /marganie	i.ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: <i>THURS</i>	ory		Day:	10-26	5-06	
BREAKFAST – A No of Meals:	rrival Time:		Officer'	s Signature:_		
Description	Actural Temperature	Menu/How meal is coo	oked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More					
Hot Cereal	150 or More					
Juice	40					
Milk	38 - 40					
LUNCH – Arriva No. of Meals:	l Time:		Officer	's Signature:		
Description	Actural Temperature	Menu/How meal is co	oked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140					
Stew	160 or more					
Hot Starch	150 or more					
Hot Vegetables	160 or more				7	
Canned fruits/Pudding	40 or less					
			··········			
DINNER – Arriv	val Time:	1657	Offices	°s Signature:	Bor	_
Description	Actural Temperature	Menu/How meal is co	ooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Stirfuy Ground Bee	·C	303.	225	143
Stew	160 or more		1			
Soup	175 or more	French Omon Say	!	10.	230	178
Hot Vegetables	160 or more	Mushrooms & Soft hold ve		Portion		1
Canned fruits/Pudding	40 or less		rlugs	Isa	- Cerup	
Milk	40 or Less	milk	_	100		
		Rice		1/3 C.	450	1530
	ms and Hot Cer	Sandwick lea. are: reals: 150 Deg. F, or more Deg. F, or more	Quantity/Porti Scoops; cups, t Each; pieces;	on: blsn; tespn; bowl;	handful; slice	s; slabs;
Soups and gMeats (sliceMilk Product	gravies: 175 De ed) 140 Deg. F, o cts: 40 Deg. F, o	eg. F, or more or more; may be served at no less tha	n 110 Deg. F, fo	or 30 minute serv	ing period	

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time	Officer Officer	's Signature:_	80-	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	GURANBUT BEZG	150.	12-5	146
Hot Cereal	150 or More	fried rice	(scp	128	150
Juice	40	toast bread	\$32 as	80	142
Milk	38 - 40	Jell Jan	1 PM	wm	warn
		PRIOR PLOT Graham Creeker Willo	Ppcs. ea.	warm	Worn
		will	1 ca.	cord	Cord
		grape juice , orange fruit	lea.	ceri	Cold
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Description		Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	110 - 140	Beel		Temp	Temp
Stew	160 or more	so als Daled 11 co	0-2		
Hot Starch	150 or more	RICE Crosen beens	2/20		
Hot Vegetables	160 or more	Shibe t.	1/3/07		
Canned fruits/Pudding	40 or less	Plangle cubes			
DINNER - Arriv	val Time:	Office	er's Signature:	Por	~
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Hearly De was Advis	303	85,80	
Stew	160 or more	Hearly verne soup	100	10310	101.
Soup	175 or more	Steamed Dice	10.	-	
Hot Vegetables	160 or more	Couldance colat	Doct In	-	

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

RICE

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

3 C.

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

ea.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time:	:Officer's S	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Fronch Toast	3 PCS	•	
Iot Cereal	150 or More	& Turney Baron	Z PCS.		130
luice	40	syrup and margarine	lea.		
Milk	38 - 40	juice & milk	iea.	 	35
	,	Graham Craceur	3 PCS.	 	
		orange	lea.	 	33
		0.000	, си.		+
LUNCH – Arriva No. of Meals:			Signature:	#	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Agrival Temp	Reheate Temp
Meat	110 - 140	Italian Greden Soup	-		
Stew	160 or more	Galled Turkey & seous most	- 1/3C		
Hot Starch	150 or more	Sandrock borked one burn		———	-
Hot Vegetables	160 or more	Founded Cohedaw	1e.		
Canned fruits/Pudding	40 or less	mhe	1c 2%		
	50m Sno	ks bomdesoh	1-eel		
DINNER – Arriv No. of Meals:	ral Time:	1134 Officer's	s Signature	: P	">
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheat Temp
Meat	110 - 140	Fish Florentine	303		160
Stew	160 or more	Alle	2/3 6		
Soup	175 or more	Com Crab soup	1.0.	,	180
Hot Vegetables	160 or more	Zucchini wHomato & Mioris	1 flate		150
Canned fruits/Pudding	40 or less	Bushing Pear Salad	1ea-		40
Milk	40 or Less	mills	1ea		40

Generally, Temperature standard are:

- · Creamed Items and Hot Cereals: 150 Deg. F, or more
- · Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more

10.04.06

Date:

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST No of Meals:_	– Arrival Time:	Office	er's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrainble egg		90	120.
Hot Cereal	150 or More	Toasted bread		68	110
Juice	40	juice punch		40.	40.
Milk	38 - 40	milk		40	40.
		fait orange butter, celly		40	40.
		butter celly			-

LUNCH – Arrival Time:	Officer's Signature:
No. of Meals:	<u> </u>

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Curry u/ Sance	202.	98.	145.
Stew	160 or more	7 /	,	7.5	
Hot Starch	150 or more	Steamed tice	2/3c.	100	160.
Hot Vegetables	160 or more	Steamed tice Stiffry Driental Vege	1/2 c.	85.	, , -
Canned fruits/Pudding	40 or less	Fresh Grapes			
		milk	le.		
		Homemade dinner roll	2 pc	,	

DINNER - Arrival Time: 1656

No. of Meals:

Officer's Signature:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chiefen Dumpling	4 pcs.	123 6	156
Stew	160 or more	Steamed Rice	Iscp.	130°	1580
Soup	175 or more	Steamed broccoli	305.	1190	1550
Hot Vegetables	160 or more	Cantalope Veg. Salad	to 2 Cuy	C6/d	Cold
Canned fruits/Pudding	40 or less	mille	lea.	COLL	Cold
Milk	40 or Less	tura Sandarch	Ira.	worm	ware

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST - A	Arrival Time	: Officer's Si	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blue Berry Pancakes	3 PCS.	•	
Hot Cereal	150 or More	Grined Ham	202.		148
Juice	40	maraprine & symp	i ea.		
Milk	38 - 40	Juine à mice	1ea.		35
		Danana	lea.		37
		Graham Cracker	3 pcs.	 	
LUNCH - Arriva No. of Meals:	·	Officer's 2	Signature:	the	1
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
No. of Meals: Description Meat	Actural Temperature	Menu/How meal is cooked CHICKON KELAGAROV	Quantity	Arrival Temp	Reheate
No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked CHICKOM KELAGMON TIRYAS 200. / MARGARDINE	Quantity 19.302.	Arrival Temp	Reheater Temp
No. of Meals: Description Meat Stew Hot Starch	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked CHICKOM KELAGARON TITYAS DOR. / MARGARING GTBAM RICO	Quantity 19.302. 20.	Arrival Temp	Reheater Temp
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked CHICKOM KELAGNOVI TITIYAS JOB. / MARGINGUAE GTBAM RICO SANTEED COCAL SEASON FO VOLTABLE	Quantity 19.302. 20. 2/2.C. 54, C.	Arrival Temp	Reheater Temp
No. of Meals: Description Meat Stew Hot Starch	Actural Temperature 110 - 140 160 or more 150 or more 160 or more	Menu/How meal is cooked CHICKEM KELAGARET TITIYAS JOA. / MATIGHTHOLOGY GTBAM RICE SANTEED LOCAL SEASON FO VELOTIBLE FROSH 13411150 PRANT CUP	Quantity 19.302. 20. 2/2 C. 5/4 C. 1 Buc.	Arrival Temp	Reheater Temp
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more 160 or more	Menu/How meal is cooked CHICKEM KELAGAREN TITIYA'S DOB. / MATIGATION OF GTEAM RICE SANTOND LOCAL SEASON FO VOLTABLE PLOSH ISLAMO MIRSTO PROST CUP MICCE	Quantity 19.302. 20. 2/2.C. 54, C.	Arrival Temp	Reheate Temp
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arri No. of Meals:	Actural Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	Menu/How meal is cooked CHICKOM KELAFARON TITLYMS JOB. / MATHEMATICALE STEAM RICO SANTEED LOCAL SEASON FO VOLITIBLE FROSH ISLAMOS MIRSO PRANT CUP MICCE SANDWICH LYD Officer's	Quantity 19.302. 200. 2/2 C. 5/4 C. 1 Buc. 200.	Arrival Temp 103.9° 500 106.5	Reheate Temp
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arri	Actural Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less val Time: Actural	Menu/How meal is cooked CHICKOM KELAGAROW TITLY 300. / MATIGNATURE GTBAM RICO 3AWTOOD LOCAL SEASON FO VOLINGBLO PLOSH ISLAMO MILLO PRANT CUP MICCO SAMOWICH [14] Officer's Menu/How meal is cooked	Quantity 19 302. 20 . 2/2 C. 3/4 C. 1 Suc. 1 or. Signature:	Arrival Temp 103.97 5750 106.5	Reheated Temp 190°
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arri No. of Meals:	Actural Temperature 110 - 140 160 or more 150 or more 160 or more 40 or less	Menu/How meal is cooked CHICKOM KELAGAROW TITLY 300. / MATIGNATION GTEAM RICO SANTOND LOCAL SEASON FO VOLTABLE PLOSH ISLAND MIXTO PRINT CUP MICCE SANDWICH [14] Officer's	Quantity 19.302. 20. 2/2 C. 3/4 C. 1 &u. 200. 1 or.	Arrival Temp 103.9° 500 106.5	Reheater Temp 190°

Generally, Temperature standard are:

Soup

Milk

Hot Vegetables

Canned fruits/Pudding

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- · Vegetables and Stews: 160 Deg. F, or more

175 or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

ReM

PROS

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

cort

bld

Cord

cold

loud

Cold

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST No of Meals:	T – Arrival Time	: Office	er's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled eggs	1	PC.	145
Hot Cereal	150 or More	Twist (Break		PC.	
Juice	40	Pumpkin Stup		C-	178
Milk	38 - 40	chilled to a / milk		ea	30
		margarine and Jerry	1	ea.	
		Graham Cracker	る	PCS	
		Banana	, i	l ea	

LUNCH - Arrival Time: /206 Officer's Signature: No. of Meals:

Description Actural Menu/How meal is cooked Quantity Arrival Re

Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		-	Temp	Temp
Meat	110 - 140	French From Rice		110.	170
Stew	160 or more	Burger OHICKER CHOTY		97.	165.
Hot Starch	150 or more	strfm res.		89.	1/0.
Hot Vegetables	160 or more	Dinner roll u/ buffer		63.	43.
Canned fruits/Pudding	40 or less	Erepe		40	40.
		Sardnich		40.	40.
		milk drive		,	T '

DINNER - Arrival Time: 1655 Officer's Signature:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BUT BISTARIC W/ VOBETHOLOS	302.	We	192"
Stew	160 or more	STORM PLET	% c.	450	160
Soup	175 or more	HARRIY VEGOTABLE SOUP	- Bear	60°	1770
Hot Vegetables	160 or more	GONSUNDO CHRIZUTS	1/2 c.	45-8	1610
Canned fruits/Pudding	40 or less	DIAMOR RAL low, I moragranes	1 cm.		
Milk	40 or Less	MALE PEAKS 100 / SAMPOWICH	104.		
		will k	DOA.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature	Log of Hot/C	Cold Meals
--------------------------	--------------	------------

BREAKFAST – A	o G	STUS Officer's	Signature:	T	
No of Meals:		- Carteer v	Jigharan C		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	screenlde 1995		48.2	100.7
Hot Cereal	150 or More	scramble Eggs	1	1105	140.5
Juice	40				
Milk	38 - 40	- (l)			
		MUFFIN			
	 				
	1				1
LUNCH - Arriva No. of Meals: Description	Actural	Officer's Menu/How meal is cooked	s Signature:	Arrival	I
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked		Arrival Temp	Reheated Temp
No. of Meals: Description Meat	Actural Temperature	Menu/How meal is cooked Tender Reset Beef	Quantity	Arrival	I
No. of Meals: Description Meat Stew	Actural Temperature	Menu/How meal is cooked Tender Road Beef Steamed Roc	Quantity 302	Arrival Temp	Temp
No. of Meals: Description Meat Stew Hot Starch	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked Tender Rosed Beep Steamed Rose	Quantity 302	Arrival Temp	Temp
No. of Meals: Description Meat Stew	Actural Temperature 110 - 140 160 or more	Menu/How meal is cooked Tender Rosed Beep Steamed Rose	Quantity 302	Arrival Temp	Temp
No. of Meals: Description Meat Stew Hot Starch Hot Vegetables	Actural Temperature 110 - 140 160 or more 150 or more	Menu/How meal is cooked Tender Road Beef Steamed Roc	Quantity 302	Arrival Temp	Temp

DINNER -	Arrival	Time:	1658

No. of Meals:

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BUTTORED PIST W/ THETHE SMEET	302.	102.7	
Stew HOT STATECH	160 or more	STORM PICE	% C.	400	1500
Soup	175 or more	BUTTORED GREEN BETTURY	1/20	120	125.5
Hot Vegetables	160 or more	SAUTEUTS CATESAGO/CHICANTS/ DEU PEPPER	1/2 C.	60°	142"
Canned fruits/Pudding	40 or less	HOW DEW	10-		1
Milk	40 or Less	DIMMORPHUEDER. / MARGIRANT /CA.	· · · · · · · · · · · · · · · · · · ·		
		MILK DOW. SHUDWICH /OA.			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time:	Officer's S	ignature:_	Sarry	7
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French toast	3	92.	120.
Hot Cereal	150 or More	Bacon	7	98	140.
Juice	40	orange	,	40.	Go.
Milk	38 - 40	Croucers	2	63	63
****		Milk	1	40.	40.
.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		Unice)	40	40'
Meat	Temperature		86.50	147.4°	Temp
Stew	160 or more			147.4	>
Hot Starch	150 or more	Chen booked Crispy choken	302	-	
Hot Vegetables	160 or more	Season peas courds Rousin Plapase salad	1/21	<u> </u>	
Canned fruits/Pudding	40 or less	11 Contract Ranging Margare Suisa	7 645	 	
		Homemodelet soll of magaine	1 eal_		
	Snees	Sandward, milk, Junes	احسا		
			a.	Por	<u></u>
DINNER - Arriv	vál Time:	1640 Officer's	Signature		
DINNER - Arriv No. of Meals: Description	val Time: Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BISTORIC PONK.	3021	130	1643
Stew	160 or more	RICE	2/20	1200	100.
Soup	175 or more	MINOSTRALL SIND	% c.	1.30	177
Hot Vegetables	160 or more	CRAB SALVED	120.		
Canned fruits/Pudding	40 or less	puncon pour / morasopores	100.		
Milk	40 or Less	GRAPUS	1/2 c.		
		mine	204.		

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>&f</u> . (8,2006	Day:	ENESDA	97	
BREAKFAST – A	Arrival Time:	Officer's S	ignature:_	J. Amir	ez
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
F /0 .1-1	Temperature			Temp.	Temp.
Eggs/Omelet	140 or More	Pop p	· · · · · · · · · · · · · · · · · · ·	-	
Hot Cereal	150 or More	Egg			
Juice	40	Brend Buffer Selly	 		
Milk	38 - 40	Apple			
		Crackers		}	
		Milk			
		Unice	- <u></u>	1	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
				Temp	
Meat	110 - 140	Ground Hamburger Steak w/ Mushroom	n 302.	110	1128
Stew	160 or more	9 ,	!		
Hot Starch	150 or more	Buttered Mushed Potatoes	1/20.	100	168
Hot Vegetables	160 or more	Buftered Mushed Potatoes Stutted Green, Wing or Strips Bean	3/4 C.	64.	64
Canned fruits/Pudding	40 or less	Fruit Salad	1/2.	40.	<u>'</u>
		Sherbet + cham Cake	,	40	
		milk	le.	40.	
DINNER – Arriv	vál Time:/	0fficer's	Signature	Por	7
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
= = : · · u c	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	Turkey Adobo w/Veg.		140	140
Stew	160 or more				1
Soup	175 or more	Freuch onion Som			180°

Generally, Temperature standard are:

Hot Vegetables

Milk

Canned fruits/Pudding

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

banana

Sendwich Hoan

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10.17.04	<u>. </u>		Day: Tuesoay		
BREAKFAST – A	Arrival Time:	0708	Officer's Signature:_	/M/U	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	schembled ely	1/24.	89 F°	142 *
lot Cereal	150 or More	bueberry muttin	2	62 6.	172 F
uice	40	dnicy dnick		1	
Milk	38 - 40	21. mne	\c.		
		Browne			
		cenepu			
		Graymon concussos			
LUNCH – Arriva No. of Meals:	l Time:		Officer's Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
Meat	110 - 140	Honas afore Hom	307_	800	1100
Stew	160 or more		apples Yac.		
Hot Starch	150 or more	Stormed Rice	1/20.	82 °	190
Hot Vegetables	160 or more	Bassil Tometoe So	mlad II		
Canned fruits/Pudding	40 or less		Imenano Zpes		
		milk Juce	9100		
	Sneeds	Sandobah	Level	-	
DINNER – Arriv No. of Meals:	·-	1720	Officer's Signature:	For	- 6
Description	Actural	Menu/How meal is cooked		Arrival	Reheate
Meat	Temperature	Steamed Price	Portion	Temp.	Temp.
Stew	160 or more	1 - 6 · .	(sep.	149	159
Soup	175 or more	166-Q figh	2 pts.		1 - 1
Hot Vegetables	160 or more	Hot Vegies	lscp.	150	162
Canned fruits/Pudding	40 or less	Crab corn srup			
Milk	40 or Less		15 cup		165
	70 01 LC33			cost	Cold
Sandwich	1	tice ham Sandwic	h Ica.	woom	ans

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10/16/0	6	Day: 1	vvp.	1 4 Y	
BREAKFAST – A				har E	1
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCHAPIBOL BOLD	/tc	85.8	169
Hot Cereal	150 or More	tens Turbows 1	2 Rlees	 	
Juice	40	C/MA/	101.		
Milk	38 - 40	apale	7		
		Milk			
		RAUBANN Crackers			
		7			
LUNCH – Arriva No. of Meals:		Officer's S	T		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Italian spectally u	307	10	
Stew	160 or more	mild meet source			
Hot Starch	150 or more	Pask	14.		
Hot Vegetables	160 or more	menneted tossed saledy	10		
Canned fruits/Pudding	40 or less	dive on 2 pes tooked local			
		fract occurre, 12.2% milk	1 each		
	Sneeks	+ Turn bandwich			
DINNER – Arriv No. of Meals:	/al Time:	16 C Officer's	Signature	Bors	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	Temperature	Dice	Portion	Temp.	Temp.
Stew	160 or more	RICE CHANGED	2/3	109.	192
Soup	175 or more	CHICK EN	302	79.	98
Hot Vegetables	160 or more	Ways .	1º	64	
Canned fruits/Pudding	40 or less	soup rege	/ca	102.	191
Milk	40 or Less	milk	1/2.	40	40
IATIIK	1 40 OT 17622	fruits	le.	40	40

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tbisn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 201. 15	,2004	Day:	sunday		
BREAKFAST – A	Arrival Time	:Offic	cer's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More			,	
Hot Cereal	150 or More				
Juice	40	,			
Milk	38 - 40				
LUNCH – Arriva No. of Meals:	ıı ımıe		cer's Signature:		<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Rice	1509	62	192.
Stew	160 or more	Chideen forp	I ser.	120.4	160.
Hot Starch	150 or more	mix veg		1	
Hot Vegetables	160 or more	(Slice Bread " Buffer			
Canned fruits/Pudding	40 or less	Frinte / Sandwich			
** **		nil			
		Jnice			Ţ
DINNER – Arriv	vál Time:	/637 Off	icer's Signature:	Ju	7
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	Dice		123.6	197.5
Stew	160 or more	Mix Sea fool		116.8	190.
Soup	175 or more	Dinner roll w/ botter			
Hot Vegetables	160 or more	corn / Jello	:		
Canned fruits/Pudding	40 or less	Conduir	:	\	

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

121.2

180.7

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10.14.01	<u> </u>	Day:	at un day		<u> </u>
BREAKFAST – A	Arrival Time:	b450 Officer's	Signature:_	AC	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	churen manskapu	202.	50 ₹	\51 F
Hot Cereal	150 or More	cous consul	la.		
Juice	40	CHINED UNICE	1/2 6.		
Milk	38 - 40	21. mile	١٥.		
		twist brown	-{		
		2 markaning 1 decid			
		anorthur anorthe end	\ Ex.		
	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Temp
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	110 - 140	6 0	7	95-3	195
Stew	160 or more	Stroky tenday w/ booked, mucho	m302_	,	151
Hot Starch	150 or more		2/3c.	105	161
Hot Vegetables	160 or more	Homemad who soll of maneone	- I		
Canned fruits/Pudding	40 or less	de la la la la la conte	2 905		··
		Sherbet, punkin box	2%		
	Snades	Sandych, Inie	211		
DINNER – Arriv No. of Meals:		[7 m]	s Signature:	8	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Beef adobo	1 3010	107"	162
Stew	160 or more	Stenned Rice	15cp	980	146
Soup	175 or more	dinner Rou	Dres.	16	48
Hot Vegetables	160 or more	mixed fruit Cup	Lup	and	CUIG
Canned fruits/Pudding	40 or less	mijk	1-ce.	Cold	Cold
Milk	40 or Less	Manderine	1/2 Curo		Coth

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- · Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Modle

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

151

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10/13/0	6	Da	y: FRIDAY		<u></u>
BREAKFAST – A No of Meals:	Arrival Time		ficer's Signature:_	2)	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Duactivos Ela		148	
Hot Cereal	150 or More	BUTTONED WHON TOAST	1	143	
Juice	40	Consol		157	
Milk	38 - 40	Jolly	1		
	,	jueco	1/2		
		pn/k	1		
LUNCH - Arriva No. of Meals: Description	Actural	Menu/How meal is cooked	fficer's Signature: Quantity	Arrival	Reheated
Meat	Temperature	BBQ choken	2	Temp	Temp
Stew	160 or more		302 1/3c.	+	
Hot Starch	150 or more	Steamed Rice Red	1/20.		
Hot Vegetables	160 or more	Season Green	no.	 	
Canned fruits/Pudding	40 or less	curred rolls	2005.		
		fresh graspies	Ec.		
		will orage free			
DINNER – Arriv	vál Time:	- / / /	fficer's Signature:	Bro	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more	Fish		101.	143:
Soup	175 or more	Vege Soup		109.2	1930
Hot Vegetables	160 or more	Pic		98.8	191.
Canned fruits/Pudding	40 or less	nake		124	

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

(snacke)

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Page 18 of 30

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A No of Meals:	Arrival Time:	Officer Officer	's Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Banana Pancake	37PC3	12.	180.
Hot Cereal	150 or More	Grived Ham	202.	12.	140
Juice	40	Syrup & margarine	lea.	43	
Milk	38 - 40	Chilled like / milk	iea.	40	40
		orange	lea-	40-	40.
	-	Graham Cracker	3ea.	1/3	63
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	Temperature	l Poller		Temp	Temp
Stew	160 or more	Sucet Potato			180
Hot Starch	150 or more	Turkey "/ Gravy Mix vey Dinner roll / Buffer			48
Hot Vegetables	160 or more	Dinner 2911 of Biffee			63.
	40 or less	Fruits	•		40
Canned fruits/Pudding	10 01 1000				
Canned fruits/Pudding	10 01 1000				40
Canned fruits/Pudding	10 01 1000	Milk			40
Canned fruits/Pudding DINNER - Arriv		Milk Conduich	er's Signature	: June	
		Milk Conduich	er's Signature	4	40

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	,	120.4	100.5
Stew	160 or more	Ground Beef w/reg.	f	109.2	182.1
Soup	175 or more	Dinner ron W/ Buffer	ţ		
Hot Vegetables	160 or more	farap Onion	ŀ	116.4	154.4
Canned fruits/Pudding	40 or less	veg'salad	ı		
Milk	40 or Less	Angel contr, peach, Surduids	ţ		
		mile			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- · Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

___, F.....,

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10/11/00	6	Day: <u>W</u>	nav		9
BREAKFAST – A	Arrival Time				-
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Stranon Rice	2/2		
Hot Cereal	150 or More	Spanister de		140	
Juice	40	Slick BUTERIOS MARIENT TOPST			
Milk	38 - 40	Juica	1		
	1	rn.1k	1		
		rully	1		
		the contract of the contract o			
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated
				Temp	-
Meat	110 - 140 160 or more	Ground Homburger steake of mushroom	302	210	107.1
Stew		Butter Marshed Polator	1/2 c.		
Hot Starch	150 or more	Sauted Green, when, string bean	1/2c.	_	
Hot Vegetables	160 or more	Trait Salas	1/2c.		
Canned fruits/Pudding	40 or less	Homemode wit Roll of mangerine Sherbet of chambers cooke	2 745		-
		sherbet & chamson cake	1/20.		
	snowles	sandwich of milk	1 cad		<u> </u>
DINNER – Arri No. of Meals:	val Time:	/ 7/0 Officer's	Signature	Jun	<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	Rice	2/3 c.	1104.6	193.
Stew	160 or more	Pork	302.	101.5	195.3
Soup	175 or more	Dinger Tolls / marsarins	24.		
Hot Vegetables	160 or more	Hourty Som	1 e	102,5	168

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

mix FRMT

somowiell mill

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

sur

on,

200.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time:	Officer's S	ignature:_		<u></u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More		-		
fuice	40				
Milk	38 - 40				
LUNCH - Arriva No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Signature: Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	APILLOW PURKEY & SWISS MORT			
Stew	160 or more	SANGUICH BANCAS ON & BUDL	1/2-	0000	6040
Hot Starch	150 or more	FORLIALI SOND	7 1500.	100	160
Hot Vegetables	160 or more	FRUITED COLESCHEN	1 rue.	COLD	0040
Canned fruits/Pudding	40 or less	FRUITS COLOSCHU FILM APPLE FRUIT	1 RWC.	COLU	COLD
		much, Juco	154.	aco	cous
		SAMOWICH	104.	eno	coco
DINNER – Arriv	vál Time:	/708 Officer's	Signature	- Pa	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp
Meat	110 - 140	& chicken	2pe	112.	162
Stew	160 or more	okra	laco	89.	143

Generally, Temperature standard are:

Soup

Milk

Hot Vegetables

Canned fruits/Pudding

Creamed Items and Hot Cereals: 150 Deg. F, or more

milk

Vegetables and Stews: 160 Deg. F, or more

175 or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

leach

180.

164'

128.

118.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: (d/oq/	66	Day: <u>/</u>	nempo	/A	
BREAKFAST – A		: <u>0700</u> Officer's	Signature:_	2/	<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Kash Brown		30	
Hot Cereal	150 or More	Mab		20	
Juice	40	Mutta		30	
Milk	38 - 40	BUTTON Josely aniso Fresh Oumbos			
		Frest Oumlas			
LUNCH - Arriva No. of Meals: Description	al Time:/	Officer's	s Signature:	Arrival	Reheated
	Temperature			Temp	Temp
Meat	110 - 140	BBQ Perfe Chop	- HO apre	F5+100	
Stew				, , , , , , , , ,	1510
Stew	160 or more	Gratin Potateos	1 SUP	910	142
Hot Starch	160 or more	Gratin Potateos Souteed fresh Veg.	1 Scp	760	142
		Souteed fresh Veg.	1 SUP	760	142°
Hot Starch	150 or more	Souteed fresh Veg.	1 Scp	76° 15° Cold	142° 140° 35° Cad
Hot Starch Hot Vegetables	150 or more 160 or more	Souteed fresh Veg.	1 Scp 1 Scp 2 pcs.	91° 76° 15°	142° 140° 35° Cad Cold
Hot Starch Hot Vegetables	150 or more 160 or more	Souteed fresh Veg.	15cp 2 pcs. 12 cup	76° 15° Cold	142° 140° 35° Cad Cold
Hot Starch Hot Vegetables	150 or more 160 or more 40 or less	Souteed fresh Veg. Whent Roll Waldorf Sulat Milk Orange frice Cay gardnich, butter	15cp 15cp 2 pcs. 12cup	91° 76° 15° Cold Cold Cold	142° 140° 35° Cad
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arri	150 or more 160 or more 40 or less	Souteed fresh Veg. Whent Roll Waldorf Sulad Milk Orange frice Cay gadwich, butter Officer Menu/How meal is cooked	1 Scp 1 Scp 2 pcs. 1/2 Cup 1 en. 1 ca.	91° 76° 15° Cold Cold Cold	142° 140° 35° Cad Cold
Hot Starch Hot Vegetables Canned fruits/Pudding DINNER - Arri No. of Meals:	150 or more 160 or more 40 or less val Time: Actural	Souteed fresh Veg. Whent Roll Waldorf Sulad Milk Orange frice Cay gadwich, butter Officer Menu/How meal is cooked	Scp Scp 2 pcs - /2 Cup Ca. Ca.	91° 76° 15° Cold Cold Cold Conn	142" 140" 35" Cad Cold Wmn

Linear State Control of the Control

Generally, Temperature standard are:

Soup

Milk

Hot Vegetables

Canned fruits/Pudding

Creamed Items and Hot Cereals: 150 Deg. F, or more

• Vegetables and Stews: 160 Deg. F, or more

175 or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10/02/	lo6	Day	: Sund Day	/	
BREAKFAST - A	rrival Time:		icer's Signature:_	-	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	LAPLE	1		
Hot Cereal	150 or More	yon	29	140	
Juice	40	rolus Browny porcaspus	2	160	
Milk	38 - 40	2 noklasnur	2	1	
		Svam			
		w.c.	'/	40	
		MIL	/	40	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
D00011P11011	Temperature			1	1
Meat	110 - 140	Choken Kalayum	302	107.6	186.3
Stew	160 or more	Sleam Pro	2/3C.	104.	149
Hot Starch	150 or more	Santer & local ventres	3/40		
Hot Vegetables	160 or more	Titgas w/ magazine	1 90		
Canned fruits/Pudding	40 or less	Frank cap	lc		
		myle	ادیار		
	Snukes	Sandwell			
DINNER – Arriv	vál Time:	<i>1645</i> Of	ficer's Signature		<u></u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp
Meat	110 - 140	Boasted beef	296.	800	157
Stew	160 or more	Steamed Rice	15cp	830	160
Soup	175 or more	Vegils some	Freup		
Hot Vegetables	160 or more	dinner roll broad	2008	04	50°
Commad Sprite/Dudding	40. or long	1 1 1 1 1	/	10	2 - 2

Generally, Temperature standard are:

Milk

- · Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Rokette Cokie

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

th.

Werin

cold

Cold

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time	: 0716 Officer's S	ignature:_	E	
No of Meals: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature			Temp.	Temp.
Eggs/Omelet	140 or More	Moli soup	····	(240)	
Hot Cereal	150 or More	Bullop Ebb	1	1794	
Juice	40	TWUST BROWN	2/5		
Milk	38 - 40	MARKERENE	L		
	,	solly	1	}	
		milk	i		
		INICE	1/2		
Description	Temperature	menu/now meat is cooked	Quantity	Temp	Temp
Description	Actural	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated
Meat	110 - 140	Cheese burger of letices	1eal	30"	1200
Stew	160 or more	Onion, tomotice, Wetchup,			
Hot Starch	150 or more	mustered, milk			
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less			-	
	Sneoles	somanel			
		70.7-40.00	1 .	_ 	
DINNER - Arriv		0fficer's	Signature	: Eb-	
DINNER - Arriv No. of Meals: Description		Menu/How meal is cooked	Signature Quantity Portion	Arrival Temp.	Reheate

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BOOT-STRAK	302.	120	143
Stew	160 or more	PILG	2/3 C	110	172
Soup	175 or more	ABARTY SOUP	1 800.	120	176
Hot Vegetables	160 or more	SERSONOS ENROLTS	1/2 0.	110	161
Canned fruits/Pudding	40 or less	DIGHOR RULL MORESPRING	200.		
Milk	40 or Less	APPLE / SAMUVICLE	lon.		
		micie	200		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

____, p....., v....

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10/06/0	6	Day:	FRIDAY	A	
BREAKFAST – A No of Meals:	rrival Time	0715 Office	cer's Signature:_		· /
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scranisher or 6	1/2	161	
Hot Cereal	150 or More	BIRLY MOUNTE A	2	145	
uice	40 .	Explor muthers	1/2	135	
Milk	38 - 40	hice	1		,
		Wells	,		
		har/k	,		
Description Meat	Actural Temperature	Menu/How meal is cooked	Quantity 3 0C5.	Arrival Temp	Reheated Temp
Stew	160 or more	Rogst beet	[[]]	38	
Hot Starch	150 or more	Steamed pice	1500	90	150
Hot Vegetables	160 or more	dinner roll	spcs.	narm	worm
Canned fruits/Pudding	40 or less	Red Fruited jello	12 cup	Cuid	cors
- Cumou ir area ir adding	10 01 1003	Two Sandwich	12 Cup	warn	worn
·······		Mills	/ ea!.	cud	Cot d
DINNER – Arriv No. of Meals:	val Time:	1600	icer's Signature	Bu	3
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
	Temperature		Portion	Temp.	Temp.
1.	110 - 140	Heaned Rue	1 0 0	1110	1 20 Ml
Meat	110 - 140	Henry Me	(SCB.	110°	160

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Glench Rice	1 Scb.	100	
Stew	160 or more	fish fillet	3 pes.	1/3"	160°
Soup	175 or more	Assorted regetables	13cp.	890	1580
Hot Vegetables	160 or more	Cinnel rolls	2009.	Wasm	Warm
Canned fruits/Pudding	40 or less	honey dear	10.		
Milk	40 or Less	honey dew Milk	Ic.		
		Sardwick	1 ca.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10 /06	106	Day: 140	unst)a	P	
BREAKFAST – A	Arrival Time:	officer's	Signature:	3	<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Tow without	3	1385	
Hot Cereal	150 or More	Brun	2	146	
Juice	40	Masherman	2	- 	
Milk	38 - 40	Inter 1	1/2		
****	1	will	1		
		maple synap	1		
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Baked Chicken		1/3.7	184.2
Stew	160 or more	sweet Potas (Baked	1 sor	109.6	177.1
Hot Starch	150 or more	Bears	1 corv		
Hot Vegetables	160 or more	Dinner rolls 10/bleffer.	2.ps		
Canned fruits/Pudding	40 or less	cannite calad	1 but		
		Apple / Gardnich	1		
		milk	1.6		
DINNER – Arrij No. of Meals:	val Time:	/730 Officer's	Signature	Bn	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheate
Meat	Temperature	of last Porch history	Portion	170	Temp.
Stew	160 or more	rice Pork bisteak.	303	160	
CLOTT	100 01 111010	11100	41212	معاملة وا	1

Generally, Temperature standard are:

Hot Vegetables

Milk

Canned fruits/Pudding

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

C.

ea ea

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10/04/	106	Day: 1016	DUESDA	sy	
BREAKFAST - A	Arrival Time:	· · · · · · · · · · · · · · · · · · ·			
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	1.10	SCRAM Blax bla	1/2	25	
Hot Cereal	150 or More	SCAPTIONS MUST ENCUNION PUTULES	1/2	26	
Juice	40	Enthoners whom Topf	2		
Milk	38 - 40	Juico	1/2		
	c	ingk	1		
LUNCH – Arriya No. of Meals:	l Time:	/ 210 Officer's	Signature:	che	wy
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Smoch Potato	<u> </u>	38%	
Stew	160 or more	Meat loaf		20	195
Hot Starch	150 or more	Dinner ron W/ Buffer		2/6	1
Hot Vegetables	160 or more	mix reg.	"		
Canned fruits/Pudding	40 or less	Angle cake M/ Pear			
		Sandwich			
·		Milk / Juice	<u> </u>	†	
DINNER - Arriv	val Time:	- ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '	Signature	BM	7
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	rice	1/3 C	1400	(520
Stew	160 or more	Tuskey	106.0	1060	1400
Soup	175 or more	French on won Soup	10.	160°	1760
Hot Vegetables	160 or more	Garden salad w/ dressing	handful	1	
Canned fruits/Pudding	40 or less	Grapes	10.		
Milk	40 or Less	milk	lea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Portion:

Each; pieces; etc.....

Scoops; cups; tblsn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: <u>10 · 03 ·</u> BREAKFAST – A		·····	ay: (vesday) fficer's Signature:_		≩
No of Meals:(Τ., ,
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blue Benny muffin	2 Pcs.	150	
Hot Cereal	150 or More	Scrambled eggs	y2.	150	
Juice	40	Banana			· ·
Milk	38 - 40	Cereal			
		milk	l ea.		
		Corollan Cracker	3 04.		
		margarine / Jelly	1 eq.		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheate Temp
LUNCH - Arriva No. of Meals:			fficer's Signature:	*****	
Meat			X	Temp	Temp
Stew	160 or more	HAM MAPPLE		80	142
Hot Starch TAPIONA	1	DINNER POUR 10/ BUTTER		10	
Hot Vegetables	160 or more	TAPIOXA			
Canned fruits/Pudding	40 or less	TOMATO SALAI	i i		
		SANDWICH			
		MLK			
DINNER – Arriv	al Time:	1730 0	officer's Signature:	Es.	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	CORN SOUL	10.	COUN	175
Stew	160 or more	BBQ FISH of THE THE SAME		COLD	142
Soup	175 or more	ASPANAGUES " DUBBLE SAMES		aus	162
Hot Vegetables	160 or more	7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7		+	-

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

monicel

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

10.

104.

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: $\frac{\hbar O/a}{a}$	2/06	Day:	Mend	ay	
BREAKFAST – A	Arrival Time:	Officer's S	ignature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
fuice	40				
Milk	38 - 40				
				,	
LUNCH – Arriva No. of Meals: Description	ıl Time: <i>[C</i>	Officer's S Menu/How meal is cooked	Signature:	Arrival	Reheate
**	Temperature	Holian Sprechetti		Temp	Temp
Meat	1	Holen Sprehelli	1scp.	1/10	161°
Stew	160 or more	French break	2-pcs.	Ø.	142"
Hot Starch	150 or more	Selah Wohre oil	1 sup.	~~~	word
Hot Vegetables	160 or more	tag Studenich	/ta.	worm	Work
Canned fruits/Pudding	40 or less	Wesh orange	/ea.	warn	War
		grape indee	(ta.	CHB	الح احت
		Melb	1 ca.	Cord	colp
DINNER - Arriv	val Time:	1645 Officer's	Signature	For	2
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheat Temp
Meat	110 - 140	Rice.	2/3 C.	1	
Stew	160 or more	Chicken Cacciatoro	302	115.0	
Soup	175 or more	Sorep	IC		
Hot Vegetables	160 or more	Quash w/carrots & bell Papper	ic		
Canned fruits/Pudding	40 or less	Mixed Co its	10		

Generally, Temperature standard are:

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

es. ea

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 10/01/0	6	Day	y: Smar) py	<u> </u>	
BREAKFAST – A	Arrival Time Ž	: 065U Off	icer's Signature:_	8/	· ·
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blaccal	**	72.3	
Hot Cereal	150 or More	Roack Torol		1 2	
Juice	40	Orpauno Front			
Milk	38 - 40	duce			
		milk	:		
	1.7				
Description Meat	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated
Stew	160 or more	Cherry Nice	1 sep	870	142
Hot Starch	150 or more	dinner 1011	1 sep		770
Hot Vegetables	160 or more	Vegus Salar	2 pcs.	warm	
Canned fruits/Pudding	40 or less	(antalope	1/2 cup	worm	
<u></u>		milk	1 ea-	Cold	
		Milk Tema Sandarich	1 ea.	worm	-
DINNER – Arriv No. of Meals:	val Time:		ficer's Signature	•	-
Description	Actural	Menu/How meal is cooked	0	Auniral	P.chast-
Description	Temperature		Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140		2 01 11011	7 3	2 0
Stew	160 or more				
Soun	175 or more	 			

Generally, Temperature standard are:

Hot Vegetables

Milk

Canned fruits/Pudding

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

160 or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....